

The Pit Stop BBQ Caters to Customer Needs

By VAL DeCROWL

Pam Gram and Pete Weaver will have lived in Acton for one year as of August 2009. Escaping with their daughter Megan, 11, from a cramped lifestyle in the San Fernando Valley, the family sought open space where they could bask in the passions they enjoy: horses, swimming and barbequing. While horses and swimming are leisurely activities, barbequing is Pam and Pete's lifeline, both as a business and to the community. As owners of The Pit Stop BBQ, Pam and Pete are finding a lot of community support, and they offer that support back to the community.

Most recently, Pam and Pete prepared their menu for the July 3rd Chamber of Commerce Country Hoedown. They also donated in support of the parade and participated in it, pulling their bright and shiny barbeque trailer down Crown Valley Road.

The genesis of The Pit Stop BBQ came to National Hot Rod Association fans Pam and Pete while on one of their trips to the races. What if, they thought, we were to bring our crock pot and cook beef brisket in beer with barbeque sauce? What if we shared it with friends? What if we were to bring our cooker/smoker out here and cook



Pam Gram and Pete Weaver own and operate The Pit Stop BBQ; they travel wherever the barbeque customer beckons. (Photo by Val DeCrowl)



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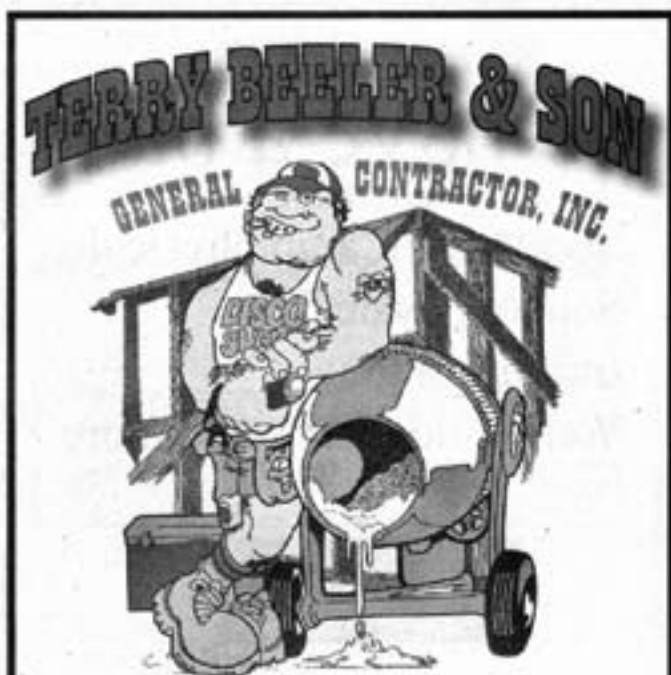
The Pit Stop BBQ trailer is ready to cater at Viejaus, Smokin' in the Park BBQ Camp at Alpine, California. (Photo courtesy of Pam Gram)

up some meats? They had already taken barbeque classes and entered barbeque competitions – and had won. Encouraged by friends and those who had tasted their

meats, Pam and Pete decided to go into business. They invested in their gleaming trailer with its 60-square-foot rotisserie oven, 12x8 stainless steel kitchen, 49-cubic-foot refrigerator, three-compartment sink and four-compartment steam table. The trailer has a generator and propane tanks and is totally self-contained.

“When we are hired to cook,” Pam says, “there’s no kitchen interference. We are separate from the house, but close enough for serving. We provide the buffet/serving tables, tablecloths, heavy duty plates and serving pieces, chafing dishes and dinnerware wrapped in full-size napkins. We provide the condiments, rolls and butter, and we serve the guests. Everything is color-coordinated. We can provide rentals for additional seating if necessary.”

Pam, originally a graphic designer, takes pride in her theme parties, whether tropical, carnival, luau, birthday or



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wedding. "Once we entertained with a tropical theme for 300 people. There were three appetizers, three meats, three side dishes, including couscous, and two desserts. It was an annual fundraiser for my daughter's school event. We served pork with coconut." Because of the compliments they received, Pam and Pete found future clients – and donated their profits back to the school.

Another annual event in which The Pit Stop BBQ participates is Rydell Chevrolet's Car Show at which proceeds go to charity.

Pam and Pete are Certified Professional Food Managers, which means they took classes and tests and are certified by the state as qualified to handle food properly. "All our meats, whether beef, pork, ham or chicken are rubbed for flavor and barbequed, not grilled. We make our barbeque sauce from scratch, original or spicy. All our side dishes are freshly made including our baked beans and potato salad, and I make a wicked mac and cheese." Not limited to meats, Pam also suggests her dill glazed salmon.

"Call us with a theme, a menu, and the amount of people; or ask for our specials," Pam says. "We'll give you a price. We cook specifically for parties, based on individual party needs."

In regard to the various barbeque competitions in which Pam and Pete participate, Pam says, "We go locally, we go to Fairfield or El Cajon. We go for fun and to meet people. It's like a big family; we share recipes, but I won't share my barbeque sauce recipe ... and, you know, I have never met a bad barbeque person."

One may see The Pit Stop BBQ trailer all over Southern California, as Pam and Pete travel to such destinations as Lake Elsinore and Long Beach. One of their favorite venues is Stagecoach, a three-day country music event held annually in Indio. "We were two hundred yards away



The Pit Stop BBQ's tri-tip sandwiches take First Place at competitions and are offered on the Beyond BBQ Menu. (Photo courtesy of Pam Gram)

from the *Eagles* at one time," Pam says as a fan. "As always, we cooked fresh on site, this time for the *Eagles* and the VIPs of AEG Live."

Upcoming is the Ontario Mills Inland Empire Community Festival, held August 28-30; The Pit Stop BBQ trailer will be on hand to sell to the hungry crowd sure to gather.

Fate and success as barbeque entrepreneurs recently brought Pam and Pete back to car racing, to the California Speedway and NASCAR where they cooked for the firefighter crew and a total of 400 people. The couple's raceway "what if" ambition had become a reality.

The Pit Stop BBQ menu is on the web at www.thepitstopbbq.com. Further information and event scheduling is available by calling Pam at (661) 269-2866 or (818) 775-0278.



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